

1854
 Fermented
 Beer ①



RECORDED

A.D. 1854 N° 1712.

Beverages.

(This Invention received Provisional Protection, but notice to proceed with the application for Letters Patent was not given within the time prescribed by the Act.)

PROVISIONAL SPECIFICATION left by Edmond Hamilton at the Office of the Commissioners of Patents, with his Petition, on the 4th August 1854.

I, EDMOND HAMILTON, of Edinburgh, in the County of Midlothian, North
 5 Britain, Gentleman, do hereby declare the nature of the said Invention for
 "IMPROVEMENTS IN THE MANUFACTURE OR PRODUCTION OF BEVERAGES OR OCCASIONAL
 DRINKS" to be as follows, namely:—

This Invention relates to the manufacture or production of various beverages
 or pleasant drinks, to be used instead of wines and ordinary fermented liquors,
 10 and giving all the fine flavor of costly liquors at a cheap rate, and without
 entailing any seriously or objectionable intoxicating effects upon the users.

In turning to account the fruits of the country in this way, the fruit, such as
 apples, plums, cherries, strawberries, raspberries, and currants, is bruised, and
 the juice is then extracted from the mass under pressure. The vinous fer-
 15 mentation of this extracted juice is afterwards permitted to complete itself.
 At this stage the product is subjected to the effect of heat, adding honey,
 sugar, and any flavoring ingredient which taste may suggest. When cooled
 down the product is fermented, and the yeast preferred for the purpose is that
 made from extract of strong grain malted, such as beans, for example, mixed
 20 with the flour of unmalted grain or oatmeal. When this routine is completed,
 the drink is put into a cask or vat and fined down, as may be deemed
 expedient. Corn drink or beer is also made from unmalted grain, barley

Hamilton's Improvements in the Manufacture of Beverages, &c.

being preferred, which is primarily immersed in water, to carry off all raw flavor and color, care being taken to prevent all germination, as in malting. The grain so treated is then dried, when it is roasted in a kiln to the depth of color required.

The strength of this treated grain is then extracted by means of boiled 5 water. This extract may be boiled or not, to suit the fulness of flavor required, adding sugar or honey to assist fermentation; the flavoring ingredients must be left to taste. When cooled down it must be fermented, the course preferred being the same as in the first drinks herein-before mentioned. Decoctions of tea and coffee may also be similarly prepared. 10

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